

Jardin d'Edouard

CRU CLISSON A.O.C. Muscadet de Sèvre et Maine

Since 1900, they have been cultivating their vines and producing their wines as independent winegrowers. The vineyard is established in Château Thébaud over 16 hectares. Their vines are over 50 years old, grown on the Armorican Massif and cultivated biodynamically on 5 terroirs. Each plot soil and subsoil is composed on a variety of Granodiorite, Gneiss, Gabbro Amphibolite, Sandstone, Schist, Mica Schist, "Granit de Clisson". This variety of soil allows these wines to express very distinctive aromatic profiles. They master the « on lees » maturing method to give a unique style to these Muscadets.



COUNTRY France

VARIETAL 100% Melon de Bourgogne

SOIL TYPE

Granite, Schist, Mica Shist, gneiss and slightly altered gabbro

VINEYARD 60 years old

HARVEST

The level of maturity is monitored at each plot to define the optimum harvest date.

VINIFICATION

Fermentation Stainless Steel Aged 36 Months Aging in Traditional underground vats

TASTING NOTES

Beautiful golden color with emerald tints. The nose, pretty subtle, is representative of Melon de Bourgogne: pear, stone fruit, anise and floral with acacia and verbena notes. Fruity palate but fresh with lovely acidity and minerality in the finish.

CERTIFICATIONS



Moments Unearthed parkerwolfwine.com